

FEMININE FANCIES

THE LATEST AMERICAN FASHIONS.



A PERTINENT SUGGESTION FOR A TAFFETA AFTERNOON DRESS.

BY LILLIAN E. YOUNG.

All that the designers promised for taffetas has been fulfilled, and more. Delightful things that were never thought of in the old days of this material are accomplished, and its popularity increases every day.

The silks themselves are so beautiful that even moderate ingenuity is sufficient to transform them into ravishing frocks, suits, coats or hats, for they are put to many purposes.

No other fabric lends itself with such grace to unique trimming effects of unusual designs. With no other material has originality such free play. Each individual maker can work out her own designs with a liberty she would not feel inclined to take with satins or worsteds because the silk is, in a way, sufficient unto itself and wholly distinctive. The charming little afternoon frock of the cut is developed in mustard-colored taffetas.

Fish for Warm Days.

Venetian Fish.

Chop enough carrot to measure a quarter of a cup and add the same amount of chopped celery, with two tablespoons each of green pepper and parsley, minced. Put with a quarter of a cup of olive oil in a small saucepan and simmer for ten minutes, then spread over a fish that has been split and laid in a shallow, greased baking pan. Sprinkle over it a little lemon juice, salt and pepper, cover, and bake for about half an hour—until the fish is done. Slices of cod or halibut can be used instead of a split fish.

Scalloped Fish.

Steam two pounds of fish until tender and mince. Scald a pint of cream and add two well-beaten eggs and a little flour—about a teaspoonful—made smooth in cold milk. Cook over hot water until it is smooth and creamy, cool, and season with salt and pepper. Add the minced fish and a teaspoonful of minced parsley, and put the mixture into individual ramekins, shells or a big baking dish. Sprinkle with fine cracker crumbs and bits of butter, and brown in the oven.

Pickled Salmon.

Boil several pounds of salmon—or cod—and drain and cool it. Add to two or three cups of water in which the fish was boiled the same quantity of vinegar, six cloves, a teaspoonful of whole pepper, the

Novelty is expressed in the odd little bolero and the crossed shoulder straps that extend below the waist line and resolve themselves into a sort of hip belt, partly trimmed with soutache braid embroidery carried out in navy blue or self tone. The arrangement of these straps is just the same in back. They really do not fulfill the mission of shoulder straps, for they neither support nor hold any part of the garment in place, but take the form of a harness-like trimming, superfluous perhaps, but undeniably effective.

The straps that hold the short flaring bolero over the shoulders converge with the others, and as a result form attractive triangular spaces at either side. A snapper will serve to hold them together on the shoulder. Tiny braided triangular pocket tabs add a pretty touch, and a close row of buttons trims the front. The underblouse is of mustard chiffon gathered about a round neck that is finished with a little flaring collar of white batiste and made with long tucked sleeves. The full skirt is gathered under a plain girde of the dress fabric.

same amount of allspice, six blades of mace and half a nutmeg, ungrated. Bring to the boiling point, skim, and pour over the fish. When cold it is ready to serve, but it will keep well in a cool place for several days.

Baked Bass or Pickerel.

Chop eight onions fine and mix with half that amount of fine breadcrumbs. Season well with pepper and salt and add two or three tablespoons of finely chopped salt pork and enough chopped tomatoes—freed from juice and the soft pulp, with just the firm part chopped—to make the stuffing red. Add red pepper, and stuff the fish. Bake until tender.

Jellied Trout.

Add a whole clove, some salt, three tablespoons of good vinegar, a slice of onion to a saucepan half full of cold water and place the trout in it. Simmer gently, so that the fish are not broken. When tender, drain and dip in aspic jelly, and when the first coat of jelly has hardened, dip again. Repeat this until there is a good layer of jelly on each trout.

Dressy Neckband.

A band which fits snugly around the neck with a small bow in front is intended to be worn either with a low collar or at the base of the high stock collar. It consists of a narrow half-inch velvet neckband, finished with a small tailored bow at the front, from which depends two strings of beads, seven and eight inches in length, caught to a strip of the velvet ribbon. These neckbands are in all colors. For instance, one of rose-colored velvet has beads of crystal and rose color.

THE DAILY MENU.

BREAKFAST.
Stewed Rhubarb Cold Cereal
Fresh Herring, Broiled Coffee
Buttered Toast

LUNCHEON.
Clam Chowder Toasted Muffins
Raisin Bread Plain Salad Tea

DINNER.
Cream of Spinach Soup Baked Potatoes
Lamb Chop Baked Stuffed Tomatoes
Baked Stuffed Tomatoes Creamed Onions
Apple and Nut Salad Coffee
Sago Apple Pudding

Grandmother's Dream.

BY SIDNEY DARE.

Mamma said, "Little one, go and see, if grandmother's ready to come to tea." I knew I mustn't disturb her, so I stepped very gently along, tip-toe. And stood a moment to take a peep. And there was grandmother, fast asleep.

I knew it was time for her to wake. And thought I'd give her a little wake, or tap at her door, or softly call. But I hadn't the heart for that at all. She looked so sweet, and so quiet there. Lying back in her high armchair. With her dear white hair and a little smile. That means she's loving you all the while.

I didn't make a speck of noise. I knew she was dreaming of little boys and girls, who lived with her long ago. And then went to heaven (she told me so).

I went close, but I didn't speak. One word, but I gave her on her cheek. The softest bit of a little kiss. Just like a whisper, and then said this: "Grandmother, dear, it's time for tea." She opened her eyes and looked at me. And said, "Why, pet, I have just now dreamed of a little angel who came, and seemed to kiss me lovingly on my face." She pointed right at the very place.

I never told her 'twas only me. But took her hand and we went to tea.

NEW LINEN GOWN

COMBINATIONS

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.

NEW YORK, May 5.—Have you noticed the change that has come over the general aspect of a crowd of women at any function which brings them together? Time was when the phrases "A gorgeous parterre of flowers," "The palette of a modern colorist," or "A flock of tropical birds," were the similes which came naturally to the tongue to describe such a gathering.

Now all is changed. The "flowers" are faintly tinted and the "birds" are clad in neutral-colored feathers. Tans, covert cloth shades and khakis, discreet grays, black and white combinations and the ever-useful dark blues seem to predominate for street and daytime wear.

For evening the French designers send us so many black gowns that night-time functions bid fair to be as dully colored as the daytime ones.

Of course, these gowns are not the depressing mourning black, heavy and lusterless, suggesting grief. They are quite cheerful and frivolous, with dozens of yards of net and tulle flounces, with jetted and jeweled embroideries, or clever introduction of a good evening gown in the bodices.

Still the closest presents in general but a sober appearance this spring, when it is opened to reveal its neutral-colored wardrobe.

Amid the general somberness it is quite a relief to note the recrudescence of the cheerful plaid.

Plaid Oldest of Designs.

Just how ancient is this form of weaving several shades into squares of lines and blocks of colors nobody appears to know. Very ancient frescoes and decorative paintings show that it existed when the clothes question was still young. Many of our greatest patterns come to us, of course, from the Highlanders, who relieved the drabness of their lives in their rocky country, with its gloom, dour winters, by bright combinations of scarlet, green, blue, yellow and white, which



BLUE AND WHITE LINEN TRIMMED WITH SOLID BLUE AND A BLUE JACKET.

they adopted as their national dress. Certain families laid claim to certain patterns, which were named after them, and these plaids survive to this day, still bearing the names of the great Scottish families or clans.

Many other unnamed combinations have been evolved by the manufacturers, whose ingenuity along these lines seems unending. Used with discretion, the plaid materials are a source of

many piquant effects in such a dull-colored season as this one seems to be. The strong inclination toward the employment of two materials at once would naturally lead the thoughts of the designers to the plaids. Plaid skirts and plain jackets appear at regular intervals in the recurring cycle of fashions. They seem to manage an extra turn for themselves quite frequently.

Old Things in New Ways.

Because they like to do the old things in a new way, the designers are combining the two materials in original schemes. The sketch shows an example of these new combinations in plaid and plain linen. The one-colored linen frock has been with us for a number of seasons, so here is a novel idea for that useful garment. The plaid part is blue and white linen, and the plain is just blue. The short plaid skirt is trimmed around the hem and up the front with a band of solid blue, which continues around the waist and up the front of the dress. There is a little jacket of blue with long sleeves, to which is added a flaring cuff of the plaid. The neck suggests a finish that should be cool and practical for summer, in the extra band, standing away from the throat and fastened over at one side.

The jacket is cut short enough to show the plaid material under it and wide enough to give the jaunty air that even the 1870 frocks of 1915 demand.

(Copyright, 1915.)

MADE WITH CHEESE.

Peanut and Cheese Salad.

Shell and skin a cup of peanuts, chop them very fine and mix them with half cup of grated cheese. Season with pepper and salt and add thick cream or cream cheese to make a paste, and serve on crisp lettuce leaves. The cheese mixture may be dropped on the lettuce in large spoonfuls, or it may be made into balls.

Cheese Dessert.

For the cheese lover a simple and palatable dessert is made from any good cream cheese. Work and mold the cheese into round flat patties, putting a patty in the center of each dessert plate. Scoop out the middle and put in each patty a spoonful of preserved red currants. Serve with crisp salted wafers and coffee. This is deliciously satisfying and most attractive.

Cheese Sandwich Filling.

Take one-half pound of cheese, one

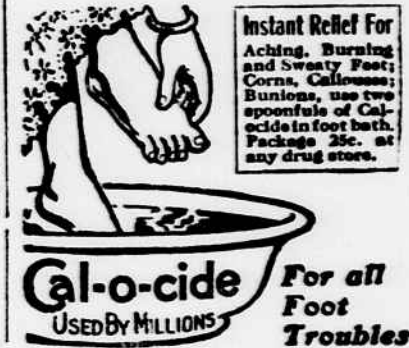
small green pepper, one small onion and one-quarter teaspoonful of salt. Put all through the food chopper, then make smooth with cream. This is a fine sandwich filling.

Cheese and Toast.

A recipe for cheese and toast is as follows: Line the bottom of a shallow baking dish with slices of toasted bread, sprinkle liberally with grated cheese, add salt and pepper to taste and mix three beaten eggs with two and a half cups of rich milk. Pour this over the toast and cheese and bake in a hot oven.

Cheese Straws.

Make a rich pastry and roll thin. Cover half of it with grated cheese, fold the other half over and cut into



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